

ENTREE

SAGANAKI CHEESE Grilled kefalograviera, pan-fried and served with lemon and pita	\$18.9
DOLMADES (VINE LEAVES) House made vine leaves with olive oil and red wine vinegar	\$13.9
HALLOUMI FRIES Crisp and slightly salty, shallow fried and served with a side of sweet chilli greek yoghurt	\$17.9
MIXED DIP PLATE House-made hummus, tarama and eggplant served with pita bread	\$18.9
ZUCCHINI CHIPS Sliced thin zucchini coated in our own spices, deep-fried until crispy and served with Tzatziki	\$17.9
GREEK SPICY SAUSAGE Pork spicy sausage chargrilled and served with lemon, fried peppers and pita	\$17.9
OCTOPUS Chargrilled octopus legs served with olive oil and red wine vinegar, fried potato and a side of special mustard sauce	\$23.9
CALAMARI Australian calamari sliced, lightly coated, deep-fried and served with special mustard sauce	\$18.9
FETA MELI Fried feta wrapped in filo pastry topped with honey and sesame seeds	\$16.9
SPANAKOPITA Traditional style filo pastry filled with spinach and feta	\$15.9

SALADS

GREEK PASTA SALAD Tomato, cucumber, red onion, green capsicum, Kalamata olives, feta cheese, olive oil, lemon, oregano and dill	\$15.9
GREEK SALAD Tomato, cucumber, onion, green capsicum, Kalamata olives, feta cheese, olive oil, lemon and oregano	\$16.9
HORTA (BOILED GREENS) Chickory, silverbeet and endive boiled until soft, served with lemon, olive oil and garlic	\$14.9
CYPRLOT SALAD Freekeh grain salad with red onion, fresh and dried herbs, almonds, pumpkin seeds, sunflower seeds and pomegranate and topped with Greek yoghurt	\$16.9
BEETROOT SALAD Oven roasted beetroot served with toasted walnuts, goat's cheese and spinach, marinated with olive oil and topped with a touch of honey	\$16.9

2 fat greeks

MAINS

PORK SKEWERS x3 Served with pita bread, chips, Greek salad and choice of two dips	\$36
CHICKEN FROM THE SPIT Served with pita bread, chips, Greek salad and choice of two dips	\$34
LAMB FROM THE SPIT Served with pita bread, chips, Greek salad and choice of two dips	\$38
VEGETABLE CHARGRILLED SKEWERS Served with pita bread, chips, Greek salad and choice of two dips	\$36
MIXED GRILL Lamb and chicken fresh from the spit and a char-grilled pork skewer, Greek sausage served open with pita bread, Greek salad, Tzatziki and chips	\$46
AUSTRALIAN LAMB CUTLETS 4 chargrilled lamb cutlets served with potato salad, oregano and lemon	\$38
WAGYU BEEF SKEWERS FROM SHER WAGYU Beef chunks, capsicum and onion on skewers, served with Greek spinach rice, hummus dip and mint yogurt	\$44
CHICKEN LEGS AND THIGH Sautéed tomato, lemon and herbs served on manestra (small pasta)	\$33

GYROS GYROS GYROS

All Gyros come rolled in pita bread with lettuce, tomato, onion, house-made Tzatziki, 2FatGreeks special mustard sauce and oregano seasoned chips

CHICKEN Thigh fillet from the spit	\$18.9
PORK Pork skewer marinated and chargrilled	\$18.9
LAMB Lamb shoulder and belly from the spit	\$18.9
FISH Crumbed flake fillet with lemon mustard sauce	\$18.9
VEGETABLE Diced vegetables with cherry tomato, Halloumi cheese, eggplant, onion and capsicum, marinated and chargrilled	\$15.9

SEAFOOD MAINS

BARRAMUNDI FILLET Chargrilled served with rice pilaf, tomato salad and fresh lemon	\$38
AUSTRALIAN KING PRAWNS 5 fresh king prawns chargrilled with lemon and olive oil and a side of potato salad	\$43
CALAMARI Australian calamari sliced, lightly coated, deep-fried and served with chips, Greek salad and a mustard mayo and lemon	\$35
GREEK DRUNKEN MUSSELS Steamed in a garlic lemon wine broth with a touch of fresh tomato, served in a bowl with pita bread	\$36

SPANAKORIZO Wild spinach, rice, sautéed onions, tomato base and lemon	\$10.9
CHIPS Seasoned with sea salt and oregano Add feta +\$4.5	\$9.5
FASOLAKIA Green string beans braised in onion, garlic and tomato purée, tomato paste and simmered until soft	\$12.9
PITA BREAD	\$4
GLUTEN-FREE PITA BREAD	\$6
HOME-MADE DIPS (EACH) Tzatziki, Tarama, Hummus or Eggplant	\$6
SAUCES Ketchup, 2 Fat Greeks special mustard sauce or chilli mayo	\$2

SIDES

DESSERTS

GREEK DOUGHNUTS Served with ice cream; original honey, Nutella, sugar and cinnamon	\$16.9
GALAKTOBOURIKO Semolina custard baked in filo pastry with a spiced sugar syrup	\$16.9
BAKLAVA Layers of pastry filled with chopped nuts and topped with syrup	\$16.9
CHOCOLATE MOUSSE Topped with strawberries and mascarpone cream	\$16.9

FOR THE KIDS Under 12 years old

NUGGETS AND CHIPS	\$15
MEAT FROM THE SPIT WITH CHIPS Lamb or Chicken	\$15

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 @2FATGREEKS



SOFT DRINKS

CANS	\$4.5
Coca-Cola, Diet Coke, Coke Zero, Fanta and Sprite	
HOUSE-MADE BEVERAGES (BY THE GLASS)	\$5.5
Raspberry Lemonade, Lemon Squash, Soda Water and Tonic Water	
LEMON, LIME & BITTERS	\$5.5
SODA, LIME & BITTERS	\$5.5
S. PELLEGRINO MINERAL WATER 250ML	\$4.5
S. PELLEGRINO MINERAL WATER 750ML	\$9.5
MOUNT FRANKLIN MINERAL WATER 500ML	\$4.5
CHINOTTO	\$5
ARANCIATA ROSSA	\$5
EPSA (GREEK SODA)	\$5
Cola, Orange	

CHILLED

LIPTON ICE TEA	\$5.5
Peach, Lemon	
NIPPY'S JUICE (BOTTLED)	\$7.5
Orange, Apple	
FRAPPE	\$7
ICE COFFEE	\$9.5
ICE CHOCOLATE	\$9.5
MILKSHAKE	\$8.5
Chocolate, Strawberry, Vanilla	

COFFEE

LATTE	\$4.2
CAPPUCCINO	\$4.2
LONG BLACK	\$4.2
LONG MACCHIATTO	\$4.2
ESPRESSO	\$4.2
SHORT MACCHIATTO	\$4.2
FLAT WHITE	\$4.2
PICCOLO	\$4.2
MOCHA	\$5.5
CHAI LATTE	\$5.5
HOT CHOCOLATE (MUG SIZE)	\$5.5

TEA

ENGLISH BREAKFAST	\$4.9
FRUITS OF EDEN	\$4.9
PEPPERMINT	\$4.9
CHAMOMILE	\$4.9
LEMONGRASS & GINGER	\$4.9

WINE

SPARKLING	G	B
Lumiere Prosecco, King Valley, Victoria	\$9	\$39
Bottega Vino Della Amore Sparkling Moscato, Veneto, Italy	\$10	\$42
WHITE		
Music Bay Sauvignon Blanc, Marlborough, NZ	\$9	\$39
Four Southern Boys Pinot Grigio, Adelaide Hills, SA	\$11	\$46
ROSÉ		
Capel Vale Rosé, Geographe, WA	\$10	\$42
RED		
Barristers Block Pinot Noir, Adelaide Hills, SA	\$11	\$48
The Hedonist Shiraz, McLaren Vale, SA	\$10	\$44
First Cut Cabernet Sauvignon McLaren Vale, SA	\$10	\$44

COCKTAILS

PORN STAR MARTINI	\$21
Vodka, Passoã, vanilla syrup, lime and Prosecco to serve	
ESPRESSO MARTINI	\$20
Vodka, Kahlúa, Frangelico and coffee	
STRAWBERRY DAIQUIRI	\$20
Bacardi, strawberries, sugar syrup and fresh lime	
MOJITO	\$18
White rum, sugar syrup, lime juice, lemonade and mint	
APEROL SPRITZ	\$18
Prosecco, Aperol, lemonade and orange	
2FATGREEKS BLUE LAGOON	\$18
Gin, vodka, Blue Curaçao and lemonade	
LONG ISLAND ICE TEA	\$20
Tequila, rum, gin, cointreau, lime and coke	
LYCHEE SOUR	\$18
Vodka, passoa, lychee syrup, citrus and egg white	
OUZO ODYSSEY	\$20
Voir Vodka, ouzo, lime juice, blue curacao and tonic water	
VOIR-LA	\$20
Voir Vodka, pineapple juice, lemon juice, sugar syrup and strawberry syrup	

SPIRITS & MIXERS

ABSOLUTE VODKA	\$9
JIM BEAM	\$9
SOUTHERN COMFORT	\$9
JOHNNY WALKER RED	\$9
JACK DANIELS	\$9
GORDON'S GIN	\$9
OUZO	\$9
FRANGELICO	\$9
COINTREAU	\$9
KAHLÚA	\$9
BAILEYS	\$9
SIERRA TEQUILA	\$9
MALIBU	\$9
MIDORI	\$9
FIREBALL	\$9
BLACK GALIANO	\$9

BEER

MYTHOS GREEK BEER	\$9.5
PERONI ROSSA	\$9
CORONA EXTRA	\$9
CARLTON DRAUGHT	\$8.5
CASCADE PREMIUM LIGHT BEER	\$8.5
FIX GREEK BEER	\$8.5

TOP SHELF

GREY GOOSE VODKA	\$12
JOHNNY WALKER BLACK	\$12
VOIR VODKA	\$12

**FRIENDS
THAT LOVE
SOUVLAKI**

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